We claim:

- 1. A process for production of bioactive peptide compositions which comprises:
 - a. treating a protein source with an acid;
- b. contacting the resulting acid treated protein source with pepsin enzyme derived from fish;
- c. removing lipids from the pepsin treated acidized protein source;
- d. removing solids from the pepsin treated source and thereafter;
- e. recovering the resulting bioactive peptide compositions.
- 2. The process of claim 1 wherein said acid is a mineral or organic acid or salts thereof.
- 3. The process of claim 2 wherein said mineral acid is selected from the group consisting of hydrochloric, phosphoric and sulphuric acids.
- 4. The process of claim 2 wherein said acid is an organic acid selected from the group consisting of formic, acetic, propionic and citric acids.
- 5. The process of claim 1 wherein said protein source is fish.
- 6. The process of claim 1 wherein said pepsin enzyme is derived from the stomach of Atlantic cod.
- 7. The process of claim 1 wherein said contacting with pepsin enzyme is carried out under conditions suitable to effect the formation of bioactive peptides having aromatic amino acids in N-terminal position.
 - 8. The process of claim 1 wherein step (a) is

carried out at a pH in the range of 2-6, a temperature in the range of 10°C to 60°C and for a time sufficient to effect peptide formation.

- 9. The bioactive peptide product of the process of claim 1.
- 10. A process for the production of growth enhancing peptides which comprises enzymatically hydrolyzing a protein source with pepsin source derived from fish at a pH in the range of from about 2 to 6.
- 11. The process of claim 10 wherein the enzyme hydrolysis of said protein source is carried out under conditions suitable for the production of a mixture of peptides having aromatic amino acids in N-terminal position.
- 12. The process of claim 11 wherein said aromatic amino acids is at least one of the groups consisting of tyrosine, phenyl alanine and arginine.
- 13. The process of claim 10 wherein said pepsin enzyme is derived from the stomach of Atlantic cod.
- 14. The process of claim 13 wherein said enzyme hydrolysis is carried out for a period in the range of 24 to 100 hours.
- 15. The process of claim 14 wherein said hydrolyzing is carried out at a temperature in the range of from 10°C to 60°C.
- 16. The process of claim 10 wherein the enzymatic produced peptides are recovered as a product of the process.
 - 17. A bioactive peptide composition consisting

essentially of a mixture of peptides having an aromatic amino acid in the N-terminal position, produced by enzymatic hydrolysis of a protein source at 'pH in the range of 1-6 with pepsin derived from fish as the hydrolytic enzyme.

- 18. The composition of claim 17 wherein said peptide consists of less that about 100 amino acid units and has a molecular weight below 10,000.
- 19. The composition of claim 17 wherein said aromatic amino acid is at least one acid selected form the group consisting of tyrosine, phenylalanine and arginine.
- 20. The composition of claim 17 wherein said protein source is fish.
- 21. The composition of claim 17 wherein said hydrolytic enzyme is derived from the stomach of Atlantic cod.
- 22. A process for the enhancement of growth of an animal which comprises feeding said animal with an amount sufficient to effect growth of a bioactive peptide composition consisting essentially of a mixture of peptides having an aromatic amino acid in the N-terminal position, produced by enzymatic hydrolysis of a protein source at a pH in the range of 2-6 with pepsin from fish as the hydrolytic enzyme.
- 23. The process of claim 22 wherein said animal is at least one of the group consisting of warm blooded animals and fish.
 - 24. The process of claim 23 wherein said animal is

a pig.

- 25. The process of claim 23 wherein said animal is a fish.
- 26. A feed composition for animals which will enhance the growth thereof, said composition containing therein a bioactive peptide composition consisting essentially of a mixture of peptides having an aromatic amino acid in the N-terminal position, produced by enzymatic hydrolysis of a protein source at a pH in the range of 2-6 with pepsin from fish as the hydrolytic enzyme.
- 27. The feed composition of claim 26 wherein said bioactive peptide composition is present in an amount in the range of from 0.1 to 5 weight percent.
- 28. The feed composition of claim 26 wherein said animals are one of the group consisting of warm blooded animals or fish.
- 29. The feed composition of claim 28 wherein said warm blooded animal is a pig.
- 30. The feed composition of claim 26 wherein said animal is a fish
- 31. Use of the bioactive peptide derived from a protein source by the enzymatic hydrolysis thereof with the pepsin enzyme derived for Atlantic cod for the enhancement of growth of a warm blooded animal or fish.
- 32. The use in accordance with claim 31 wherein the animal or fish is fed from 0.1 to 5 grams of bioactive peptide per kg of body weight.